

# CHRISTMAS

## LUNCH

**1ST TO 24TH DECEMBER,  
served from 11.30am onwards**

### STARTER

Chicken and apricot terrine, served with a homemade tomato jam and balsamic dressed leaves

Baked camembert served with candied bacon and chestnuts, fresh dressed leaves

Homemade red onion tartlet topped with goats cheese with pesto dressed leaves and a tomato salad

### MAIN COURSE

Roast cannon of turkey with roast and new potatoes, Brussel sprouts with bacon, honey roasted parsnips stuffing balls and pigs in blankets, served with turkey gravy  
Monkfish tails, wrapped in Parma ham, served on a bed of chive mash potato with a tangy red pepper and tomato sauce

Stuffed butternut squash with quinoa and roasted peppers, on dressed leaves and a sour cream and chive dressing

Roast leg of lamb stuffed with black pudding, on creamy mash potato, with a rich red current reduction

### DESSERT

Coffee and baileys crème Brule with a snowflake shortbread, whipped cream and chocolate coffee beans

Christmas pudding with brandy sauce with whipped cream and fresh strawberries

Chocolate tart served with a duo of white and dark chocolate sauce, whipped cream and fresh strawberries

### COFFEE AND MINCE PIES

Coffee, mince pies and Christmas novelties

**2 COURSES**

£14.00\*

**3 COURSES**

£18.50\*

For more information contact Pavilion Gardens on 01298 23114 or come into the Pavilion Café and book a table with a member of our catering team. Pre-booking highly advisable \*includes Christmas novelties